

TO START

- **Soup of the day** Ve 6.0
- **Basket of fresh artisan bread and butter** 4.0
- **Mixed olives** NGI 4.0
- **Scallops** 11
Hand diced scallops with Jerusalem artichoke purée and truffle
- **Cauliflower** 9.0
Tempura cauliflower with curried mango mayo and kimchi
- **Calamari** 10
Deep fried calamari zucchini fritti aioli
- **King Prawns** 14
Cooked in a white wine and chilli tomato sauce

ROASTS

- **Organic slow cooked prime rib eye** NGI 22
- **Lemon & thyme roasted half chicken** NGI 18
- **Organic belly of pork & crispy crackling** NGI 20
- **PB Wellington** ***VE 19
Puff pastry filled with braised autumn vegetables, spinach

All roasts served with maple glazed parsnips & carrots, triple cooked roasted potatoes, braised savoy & red cabbage, home made sage & shallots stuffing, homemade Yorkshire pudding, 48hrs cooked gravy - ***Vegan gravy

PAPARDELLE SALMON GFO

Fresh and smoked salmon, smoked paprika, tarragon, cream

16

CHEFS BURGER GFO

Prime organic 8oz Sussex beef burger, applewood cheese, grilled sausage, caramelized onion, and pancetta mayo served on an organic Brødwolf brioche bun with fries

17

PLANT BASED BURGER GFO VE

Chickpea, black turtle beans and mushroom patty, sriracha mayo, vegan cheese served on an organic Brødwolf brioche bun with fries

16

SIDES

- **Truffled cream cauliflower** VE NGI 5.5
- **Parmesan & almond wilted spinach in cream** NGI 5.0
- **Skinny fries** 5.0
- **Pigs in blankets** 4.5

ADD BOTTOMLESS PROSECCO £22PP, TCS APPLY

V - VEGETARIAN | VE - VEGAN | NGI - NO GLUTEN INGREDIENT | GFO - GLUTEN FREE OPTION

We cannot guarantee the absence of any traces of nuts or other allergens.

Please advise a member of staff if you have any dietary requirements.